



2023 FRASER COAST AGRICULTURE SHOW

Show Theme: Roads to Rural

SECTION 26:

COOKERY

Thursday & Friday 25th & 26th May 2023

Section Sponsors:

Bakers Delight, Hervey Bay -- Maddigan's Seafood, Hervey Bay
Ann Bowden -- The Nutcracker Sweet Shop, Hervey Bay
Althea Brooks -- Vicki & Loriarna Nicholson
Robert & Judith Ullmann -- Muffin Break, Hervey Bay
Bakers Delight, Maryborough -- Planet 72, Hervey Bay
Judy Keegan -- Carriers Arms, Maryborough
Nana's Pantry -- My Butcher/The Cheeky Rub Co
Big W, Maryborough -- Woolies, Maryborough
Alowishus -- Alice Street Bakery
Tinana Hot Bread Shop -- Macca's Maryborough



We gratefully acknowledge the continuing sponsorship by Businesses and Individuals.



Department of
Infrastructure, Local
Government and
Planning

GENERAL REGULATIONS

(For the conduct of competitions at Queensland Ag Shows affiliated Queensland Agricultural Shows)

Subject to the Rules, By-Laws and Regulations of the Queensland Chamber of Agricultural Society's Inc. (Queensland Ag Shows) and the society relevant to this schedule (Fraser Coast Agriculture Show Society Inc.), the following regulations shall apply. Where there is a conflict between these regulations and the regulations and the rules of the local Agricultural Society, (Fraser Coast Agriculture Show Society Inc.), the rules of the Affiliated Agricultural Society prevail.

GENERAL REGULATIONS AND ACCEPTANCE OF ENTRIES

1. The attention of Exhibitors is drawn to the fact that entries are accepted subject to the Rules, By-Laws and Regulations of the Queensland Ag Shows and the Fraser Coast Agriculture Show Society Inc. in addition to any Special Regulations which appear in this schedule. Copies of the Rules and By-Laws may be obtained the Queensland Ag Shows website www.queenslandshows.com.au/competitions or the show society relevant to this schedule (Fraser Coast Agriculture Show Society Inc.)
2. These By-Laws and Regulations, together with Special Regulations and notes as set forth in the respective sections of the Competition Schedules or Catalogues, are to be the conditions of competition. In these By-Laws, the Regulations, the Special Regulations and notes the words "entry form" shall, unless the context otherwise indicates or requires mean the form supplied by the Show to persons desiring to apply to enter an Exhibit in any of the Show's competitions or to compete in any event which those persons are required to complete and lodge with the Show in order to apply to do so.
3. Subject to this by-Law and to any Regulation, Special Regulation or condition of Entry in any section or class (a) An Exhibit must be the bona fide property of the person who enters the Exhibit or class.
4. In any class in which entries are accepted from a club or other groups of Owners, the name of the club or particulars sufficient to identify the group shall be stated on the Entry Form together with a statement of the name and address of a person who is authorised to act on behalf of the club or group in relations to all matters relating to the entry. The Show shall be entitled to deal with the person so authorised as if he were the sole Owner of the Exhibit and delivery or payment to that person or the club or group by whom such person is authorised to act of any trophy prize or moneys won by or payable in respect of the Exhibit shall be a complete discharge to the Show.
5. Entries entered in the wrong class by the Exhibitor/Competitor may be transferred to the proper class by the Chief Stewards.
6. In the case of insufficient numbers being nominated or shown in any class, the society retains the right suspend classes at any time. The section Chief Steward retains the right to reduce prize money where classes are not sufficiently patronised.
7. **The Fraser Coast Agriculture Show Society Inc. is operating under the Queensland Ag Shows and the Maryborough Showgrounds & Equestrian Park covid safe plan. You must adhere to COVID safe key principles that apply to Maryborough Showgrounds & Equestrian Park and the Fraser Coast Agriculture Show Society Inc.**

JUDGING

8. Judging will be performed by a Judge or panel of Judges appointed by the Fraser Coast Agriculture Show Society Inc.
9. In all affiliated Agricultural Show Sections, Judges should not judge the same section within a two (2) year period of the same show.
10. An exhibitor shall not compete in a section if the Exhibitor is a member of the Judge's immediate family.
11. Any person causing a nuisance by loud comments, or the decision of the judge or otherwise unseemly behaviour will, after being cautioned, be expelled from the judging area and in the case of exhibitors, be liable for disqualification.
12. All Judges and Stewards who accept engagements with Queensland Ag Shows and Show Societies must follow the rules set in the Code of Practice and Conduct – Show Judges and Stewards document obtained from the Qld Ag Shows website www.queenslandshows/competitions or the show society relevant to this schedule (Fraser Coast Agriculture Show Society Inc.)

NOTICE TO INTENDING EXHIBITORS

13. Entries for the upcoming Fraser Coast Agriculture Show can be made as described for each section in this schedule. Entries submitted other than on the correct form or online will be returned to the Exhibitor and, unless all requirements are complied with, and the forms returned to the Fraser Coast Agriculture Show office by completion of business on the closing date, as shown in this Schedule, they will not be considered.
14. Notwithstanding the provisions of General Regulation 6, late entries may be accepted at the discretion of the Section Chief Steward.
15. Entries are accepted subject to the Rules, By-Laws and Regulations of the Society, in addition to any Special Regulations, which appear in the Schedule. All completed Entry Forms remain the property of the Fraser Coast Agriculture Show Society Inc. and are to be returned to the Fraser Coast Agriculture Show Society Inc. office after the Show for further office procedures as required.
16. Exhibitors whose entries have not been accepted shall be advised accordingly and entry fees refunded.
17. The Exhibitor must complete the Exhibitor's Declaration on the Application for Entry. Queensland Ag Shows recommends that the Exhibitor seeks professional advice before completing the Exhibitor Declaration.
18. The exhibitor irrevocably consents to the Society publishing or reproducing in any manner whatsoever any particulars or information in relation to their exhibits; the publication or reproduction may be in a printed form or visual image through electronic means and/or on the internet.

PRIVACY STATEMENT

19 The information provided by Exhibitors is used by the Queensland Ag Shows and the Fraser Coast Agriculture Show Society Inc. to organise, process and conduct competitions at the relevant agricultural show (Fraser Coast Agriculture Show), sub chamber and state finals. By entering such competitions, you consent to your personal information being used for this purpose including this information being made available to sponsors, breed Associations, the media, the public, promotional purposes, archival purposes, published in publications and could be made available to other third parties for the purpose of promoting the Queensland Agricultural Show movement, or as otherwise required by law. Queensland Ag Shows and the Fraser Coast Agriculture Show Society Inc. have the right to take or use photographs of exhibits or exhibitors (and or property) and use photos in any or all marketing and media worldwide including online, now and in the future. Exhibitors have a right of access to and alteration of personal information concerning themselves in terms of the Privacy Act. This may be done by contacting Queensland Ag Shows.

WORKPLACE HEALTH AND SAFETY

20 All Queensland Ag Shows affiliated Society's Showground's are designated workplaces within the meaning of the Workplace Health and Safety Act 2011 and exhibitors / competitors are required to ensure that they and all persons under their direction or control, including their contractors or subcontractors, comply with all requirements of the Act and Queensland Ag Shows holds each exhibitor responsible to discharge its obligations to provide and maintain a safe place and system of work during occupation by the exhibitor/competitor of any area of the affiliated Agricultural Society's Showground's.

21 Each exhibitor/competitor will assess the risk to themselves, staff, volunteers, family, other exhibitors, Agricultural Society staff, show visitors, children and any person foreseeably affected by the presentation of their exhibit.

22 Risks identified by exhibitors/competitors will be eliminated or controlled by the exhibitor/competitor and particular attention will be paid to ensuring public safety and safety of other exhibitors/competitors.

23 Exhibits will only be held and handled by competent persons whose experience is known to the Exhibitor/Competitor.

24 A "No Smoking Policy" will be strictly adhered to by exhibitors/competitors. Smoking areas are marked in "ORANGE MARKINGS/FLAGS" which are located near the Cane & Cattleman's Bar & Witches Hat Bar. No food or drink is allowed in the smoking area. The exhibitors/competitors are advised that the use of Primus stoves, any heating or lighting appliances of a like character, or any naked light, is strictly prohibited in pavilions.

25 Any exhibitors/competitors intending to bring electrical equipment to the Showground's will be required to ensure that such equipment is fitted with earth leakage circuit breakers/residual current protection and that all electrical leads, tools and appliances have been inspected by a licensed electrical contractor and currently tagged. The use of double adaptors is prohibited as well as all power boards must also be tested and tagged. This is essential for the safety of all exhibitors and the general public and is a requirement of the current Electrical Safety Regulations.

26 All exhibitors/competitors will comply with the requirements of the Act and its Regulations and Standards in every other respect. This is essential for the safety of all exhibitors/competitors and the general public. The Act imposes very severe penalties in the event of noncompliance with its provisions. Any exhibitors/competitors who do not comply will not be allowed to exhibit at QCAS affiliated Shows.

DISCLAIMER

27 The information contained in the Competitions Schedule is gathered for the purpose of providing information to Exhibitors and show patrons. The information is a compilation of information provided by third parties and the QCAS. and affiliated Agricultural Society's does not warrant its accuracy and advises that any such information may be subject to change or amendment occurring at any time and thereby making the information incorrect. Subject to the QCAS legal obligations and responsibilities if you require confirmation of any information, please contact the QCAS Office.

PRIZES AND GST

28 The Australian Taxation Office has deemed that GST is payable on prizes if an Exhibitor is registered for GST and enters an Exhibit as part of a business enterprise.

29 The information an Exhibitor provides on the Application for Entry determines whether GST is applicable.

30 Any prize stated in this Schedule does not include GST.

31 GST will not apply:

(a) If an Exhibitor enters an Exhibit as a hobby or private recreational pursuit; or

(b) If an Exhibitor enters an Exhibit as part of a business enterprise, the Exhibitor has an ABN, but the Exhibitor is NOT REGISTERED for GST.

(c) If an Exhibitor enters an Exhibit as part of a business enterprise, the Exhibitor is not entitled to an ABN as the business or enterprise is not operating in Australia.

32 GST will apply if an Exhibitor enters an Exhibit as part of a business enterprise, the Exhibitor has an ABN, and the Exhibitor is REGISTERED for GST.

33 Where GST applies, the Society will pay the prize money quoted in this Schedule plus 10% GST. The Society will issue a recipient created tax invoice.

34. All cash prizes, sashes, cards and trophies etc. must be claimed within six months from the closing date of the show. Prizes not claimed will become a donation to the Fraser Coast Agriculture Show Society.

SECTION 26: COOKERY

Thursday & Friday 25th & 26th May 2023

THANKS TO OUR SPONSORS.

Judges: Anne Long
Althea Brooks
Rosemary Gilby.

Chief Steward: Ann Bowden – 0439 449 859

Stewards- Lea Greene, Vicki Nicholson,
Lorianna Nicholson, Gayle Lidbetter, Melissa Lidbetter,
Judith Ullmann, Robert Ullmann, Wendy Hills.

Section Conditions:

1. Entry forms for the 2023 Schedules are available on the Fraser Coast Agriculture Show Society website at www.frasercoastagshow.com under Schedules, or from the Show Office at 84 Gympie Road, Tinana.

2. Completed forms can be delivered along with payment to the Show Office, 84 Gympie Road, Tinana.

OR

Completed forms can be emailed to the Secretary at secretary@frasercoastagshow.com with payment made via Direct Debit to:

Acct Name: Fraser Coast Agriculture Show Society Inc.

BSB: 124-080 **Account No:** 22390947

Reference: S[Section No], Surname, 1st Initial

***Using the above reference ensures your money is allocated correctly. Example: S28, Citizen, J**

3. Office Hours are 9.00am to 3.00pm, Tuesday and Thursday. Entries close **3.00pm Wednesday 10th May 2023.**

4. Exhibit entry tags will be delivered or posted to exhibitors. For any entries after closing time, please contact the Chief Steward as late entries may be accepted up until 8.00am Wednesday 19th May 2022.

5. Exhibits will be accepted at the Cookery Pavilion between **3.30pm to 7.30pm Tuesday 23rd May 2023** and **7.00am to 8.00am Wednesday 24th May 2023.**

6. Limit of two entries per class per exhibitor from different batches. Each Exhibit cannot be from the same batch.

7. Exhibit entries for the **Class 26017 'WOMEN ONLY, Baking Own Choice'**, must include an identification label.

8. Baking entries must be delivered on a paper plate /foam tray in a sealed container.

9. **Judging commences 9am Wednesday 24th May 2023. Judges decision is final.**

10. Exhibits made with commercial cake mixes will be disqualified except where stated.

11. Prizes, in the form of cash, gifts or vouchers, can be collected at the Cookery Pavilion Thursday afternoon 25th May 2023 and before 5.00pm Friday 26th May 2023.

12. Unclaimed prizes and cards **must be collected** from the Fraser Coast Agriculture Show Office from Tuesday 30th May 2023 (please phone 4123 5311 before collecting prizes etc).

13. **Please circle - collect or throw out - on the top right hand side of the entry form.**

14. **Please endorse your entry "KEEP" if you are wishing to collect them on the top of the entry form.** These entries must be **collected on FRIDAY, 26th MAY 2023 between 5pm & 6pm. If entry is not collected it will be disposed of unless previous arrangements have been agreed upon with the Chief Steward.**

Entry Fees: (per each entry and inc GST)

\$2.00 State Fruit Cake Competition

\$1.50 Fruit Cake (classes 26002-26007)

\$1.00 classes (26008-26050)

\$0.50c Junior Sections (classes 26051-25075)

State Competition

Class 26001 RICH DARK FRUIT CAKE

Entry fee: \$2.00

Prizes: 1st \$50 +card, 2nd \$30 +card, 3rd \$20 +card.

Card for Highly Commended and Encouragement.

The first-place winning entry at the Fraser Coast Agriculture Show must cook a larger cake to suit 25cm square tin to be judged at Sub-Chamber level at the Woodford Show. The Sub-Chamber first-place winner exhibitor goes on to the Brisbane Exhibition to enter the state award and cook cake again as above.

Condition of local entry-

1. Only one (1) entry per exhibitor.
2. Use any recipe, 250gm mixture with approximately 1.12kg of fruit to be including currants (whole), sultanas and raisins (cut), mixed peel. Cherries and nuts optional.
3. To be baked in a 20cm square tin,

FRUIT CAKE

Classes 26002 to 26007A

Entry Fee \$1.50 per entry

Prizes – Gift/Vouchers/Cash + Card for 1st, 2nd, 3rd
Card for Highly Commended and Encouragement

Class 26002 – RICH FRUIT CAKE – approx. 20cm square tin – 250gm mixture (cut the raisins only)

Prizes - 1st \$25 + card 2nd \$15 + card 3rd \$10 + card

Class 26003 – LIGHT FRUIT CAKE – approx. 20cm square tin

Prizes - 1st \$20 + card 2nd \$10 + card 3rd \$5 + card

Class 26004 – SULTANA CAKE – approx. 20cm round tin – no more than 360gms sultanas

Prizes - 1st \$20 + card 2nd \$10 + card 3rd \$5 + card

Class 26005 – PUMPKIN FRUIT CAKE – approx. 20cm round tin – cherries optional

Prizes - 1st \$20 + card 2nd \$10 + card 3rd \$5 + card

Class 26006 – BOILED FRUIT CAKE – approx. 20cm round tin – containing no more than 375gms fruit

Prizes - 1st \$20 + card 2nd \$10 + card 3rd \$5 + card

Class 26007 – PLUM PUDDING – steamed in basin – Top of basin to be between 15-20cm approx.

Prizes - 1st \$20 + card 2nd \$10 + card 3rd \$5 + card

Class 26007A DATE PUDDING- steamed in basin.

Top of basin to be less than 15cm.

Prizes- 1st \$15 + card 2nd \$10 + card 3rd \$5 + card

CHAMPION – COOKERY – FRUIT CAKE

(Classes 26002 to 26007) Prize – Voucher/Gift/Cash, Sash & Card

RESERVE CHAMPION – COOKERY – FRUIT CAKE

(Classes 26002 to 26007) Prize – Voucher/Gift/Cash, Sash, & Card

BAKING

Classes 26008 to 26030

Entry Fee: \$1.00 per entry

Prizes – Gift/Vouchers/Cash

1st \$9 + Card 2nd \$6 + Card 3rd \$3 + Card

Card for Highly Commended and Encouragement

Class 26008 – GLUTEN FREE CAKE OWN CHOICE –

Bar/Loaf tin

Class 26009 – CINNAMON TEA CAKE – Approx. 20cm round tin

Class 26010 – BANANA CAKE – Bar/loaf tin, lemon icing on top

Class 26011 – PEACH BLOSSOM CAKE – Bar / loaf, iced on top, see recipe in recipes section at end of schedule

Class 26012 – ORANGE CAKE – Ring tin, iced on top

Class 26013 – CARROT CAKE – 20cm Round tin. Lemon icing on top only

Class 26014 – KENTISH CAKE – Bar/loaf tin, chocolate icing on top, sprinkle with coconut

Class 26015 – DATE LOAF – Bar/loaf tin

Class 26016 – PACKET CAKE – Iced on top. Please include packet top or side of box showing type of cake with exhibit

Class 26017 WOMEN ONLY

Baking own choice (Any cake not included in the Schedule - Not Packet) labelled.

Class 26018- NOVELTY CAKE

Prize 1st \$20, 2nd \$10, 3rd \$5- Sash- Cookery- Adult

Theme- Roads to Rural

Depicting show theme, butter icing, judged on icing and presentation, NOT CUT, all decorations must be edible.

Class 26019 – SMALL CAKES – Plate of four, not in papers, iced

Class 26020 – SHORTBREAD – Plate of four fingers. Size approx. 75 x 38cm

Class 26021 – ANZAC BISCUITS – Plate of four

Class 26022 – JAM DROPS – Plate of four, red jam

Class 26023 – SAVOURY BISCUITS – Plate of four

Class 26024 – SLICE OF OWN CHOICE – Plate of four, cut into 5cm squares approx. Labels attached, including baked or not baked

Class 26025 – PIKELETS – Plate of four

Class 26026 – SWEET MUFFINS – Plate of four, no papers & labelled

Class 26027 – PLAIN SCONES – Plate of four, not joined

Class 26028 – SULTANA SCONES – Plate of four, not joined

Class 26029 – DAMPER - OVAL any variety named & labelled

Class 26030 – BREAD – Loaf of bread made with a bread maker, any variety, named & labelled.

MEN'S COOKING DIVISION

Classes 26031 to 26032

Entry Fee: \$1.00 per entry

Prizes – Gift/Vouchers/Cash

1st \$9 + Card 2nd \$6 + Card 3rd \$3 + Card

Card for Highly Commended and Encouragement.

Class 26031 – BISCUITS – Plate of four, any variety, named & labelled

Class 26032 – CAKE, OWN CHOICE – Any variety, not packet, named & labelled.

SPECIAL NEEDS COOKING DIVISION

Classes 26033 to 26036

Entry Fee: \$1.00 per entry

Prizes – Gift/Vouchers/Cash

1st \$9 + Card 2nd \$6 + Card 3rd \$3 + Card

Card for Highly Commended and Encouragement.

Class 26033 – DECORATED BOUGHT ARROWROOT BISCUITS – Plate of four- theme “ Insects “

Class 26034 – PIKELETS – Plate of four

Class 26035 – JAM DROPS – Plate of four, Red Jam

Class 26036 – PACKET CAKE – Iced on top. Please include packet top or side of box showing type of cake with exhibit

CHAMPION BAKING EXHIBIT

(Classes 26008 to 26036) Prize- Voucher/Gift/Cash, Sash & Card

RESERVE CHAMPION BAKING EXHIBIT

(Classes 26008 to 26036) Prize-Voucher/Gift/Cash, Sash & Card

SWEETS

SWEETS: Approximately 3cm Square. Open to all Exhibitors

Classes: 26037 to 26042:

Entry Fee: \$1.00 per entry

Prizes – Gift/Vouchers/Cash

1st \$6 + Card 2nd \$4 + Card 3rd \$2 + Card

Card for Highly Commended and Encouragement

Class 26037 – MARSHMALLOWS – Plate of six

Class 26038 – COCONUT ICE – Plate of six pink on white

Class 26039 – CHOCOLATE FUDGE – Plate of six

Class 26040 – RUSSIAN CARAMEL – Plate of six

Class 26041 – FRENCH JELLIES – Plate of six, dusted with castor sugar

Class 26042 – ROCKY ROAD – Approx. 10cm x 10cm

COOKERY – MOST POINTS – SWEETS

Prize- Voucher/Gift/Cash & Sash.

Points awarded as follows:

	1 st	2 nd	3 rd
	3	2	1

PRESERVES

Jars and contents 200-300gm. All exhibit entries to be named & labelled. Jars to be straight sided and filled. No cloth covers.

Classes 26050A-B- Sauce bottle to be used.

Classes: 26043 to 26050B

Entry Fee: \$1.00 per entry

Prizes – Gift/Vouchers/Cash

1st \$6 + Card 2nd \$4 + Card 3rd \$2 + Card

Card for Highly Commended and Encouragement

Class 26043 – ROSELLA JAM

Class 26044 – JAM – Any other variety, not marmalade. Must be named & labelled

Class 26045 – JELLY – Any variety & labelled

Class 26046 – MARMALADE – Any variety & labelled

Class 26047 – LEMON BUTTER

Class 26048 – PICKLES- Any variety

Class 26049 – CHUTNEY – Any variety

Class 26050 – RELISH – Any variety

Class 26050A- TOMATO SAUCE

Class 26050B- BBQ SAUCE

COOKERY – MOST POINTS – PRESERVES

Prize- Voucher/Gift/Cash & Sash.

Points awarded as follows:

	1 st	2 nd	3 rd
	3	2	1

COOKERY – MOST ENTRIES

(Classes 26001 to 26050B) – Prize- Voucher/Gift/Cash, Sash & Card

JUNIOR COOKERY

BOYS & GIRLS 13 to 17 YEARS OF AGE

Classes 26051 to 26061

Entry Fee: \$0.50¢ per entry

Prizes – Gift/Vouchers/Cash

1st \$6 + Card 2nd \$4 + Card 3rd \$2 + Card

Card for Highly Commended and Encouragement

Class 26051 NOVELTY CAKE

Prize 1st \$10, 2nd \$6, 3rd \$4 – Sash- Cookery- 8 to 12yrs

Show Theme- Roads to Rural

Depicting show theme. Judged on icing and presentation. NOT CUT. All decorations must be edible.

Maximum size of board: 30cm x 30cm.

Class 26052 – CHOCOLATE CAKE – Iced on top, not packet

Class 26053 – ORANGE CAKE – Bar/Loaf tin. Orange icing on top. Recipe included in Schedule

Class 26054 – BUTTERFLY CAKES – Plate of four, iced and decorated all the same. In papers

Class 26055 – PIKELETS – Plate of four.

Class 26056 – FRUIT MUFFINS – Plate of four, not in papers, no icing & labelled

Class 26057 – CHOCOLATE CHIP COOKIES – Plate of four

Class 26058 – JAM DROPS – Plate of four, red jam

Class 26059 – CHOCOLATE SLICE – Plate of four

Class 26060 – CHOCOLATE FUDGE – Plate of four, approx. 3cm square

Class 26061 MARSHMALLOWS – Plate of four, 3cm square

CHAMPION COOKERY – 13 to 17 yrs.

Prize- Voucher/Gift/Cash, Sash & Card

RESERVE CHAMPION COOKERY – 13 to 17 yrs.

Prize- Voucher/Gift/Cash, Sash & Card

COOKERY – MOST ENTRIES – 13 to 17 yrs.

Prize- Voucher/Gift/Cash, Sash & Card

BOYS & GIRLS 8 to 12 YEARS OF AGE

Classes 26062 to 26070

Entry Fee: \$0.50¢ per entry

Prizes – Gift/Vouchers/Cash

1st \$6 + Card 2nd \$4 + Card 3rd \$2 + Card

Card for Highly Commended and Encouragement

Class 26062 NOVELTY CAKE

Prize 1st \$10, 2nd \$6, 3rd \$4 – Sash- Cookery- 8 to 12yrs

Show Theme - Roads to Rural

Depicting show theme. Judged on icing and presentation. NOT CUT. All decorations must be edible.

Class 26063 – PACKET CAKE – Iced on top. Please include packet top or side of box showing type of cake with exhibit

Class 26064 – CHOCOLATE CAKE – Iced on Top Only, Not packet

Class 26065 – SMALL CAKES – Plate of four, not in papers. Iced and decorated

Class 26066 – PIKELETS – Plate of four

Class 26067 – LICORICE ALLSORTS SLICE – Plate of four. Recipe included in Schedule

Class 26068 – DECORATED BOUGHT BISCUITS – Plate of four, depicting theme "In the Ocean"

Class 26069 – GINGER BREAD PEOPLE – Plate of four, baked and decorated

Class 26070 – MARSHMALLOWS – Plate of four, 3cm square

CHAMPION COOKERY – 8 to 12 yrs.

Prize – Voucher/Gift/Cash & Sash & card

RESERVE CHAMPION COOKERY – 8 to 12 yrs.

Prize- Voucher/Gift/Cash +Sash, +Card

COOKERY – MOST ENTRIES – 8 to 12 yrs.

Prize- Voucher/Gift/Cash. Sash, & Card

BOYS & GIRLS 7 YEARS OF AGE & UNDER

Classes 26071 to 26075

Entry Fee: \$0.50¢ per entry

Prizes – Gift/Vouchers/Cash

1st \$3 + Card 2nd \$2 + Card 3rd \$1 + Card

Card for Highly Commended and Encouragement

Class 26071 – SMALL CAKES – NOVELTY "In the Ocean"–

Plate of four, bake in papers, iced and decorated, NOT CUT

Class 26072 – PACKET CAKE – Iced on top. Please include packet top or side of box showing type of cake with exhibit

Class 26073 – DECORATED BOUGHT BISCUITS – Plate of four, depicting theme "Insects"

Class 26074 – GINGER BREAD PEOPLE – Plate of Three, baked and decorated

Class 26075 – PLAIN BISCUITS – Plate of four. Recipe included in Schedule

COOKERY – MOST POINTS – 7 yrs. & under

Prize – Voucher/Gift/Cash & Sash

Points awarded as follows:

	1 st	2 nd	3 rd
	3	2	1

PRESIDENT'S ENCOURAGEMENT AWARD

Chosen from all Classes by the Fraser Coast Agriculture Show President or nominated representative.

RECIPES

Peach Blossom Cake - Bar tin. Pink icing on top only. Following recipe is a suggestion only - may use own recipe.

Ingredients:

125gm butter	1 cup sugar	½ cup milk
Vanilla essence	1 ½ cups S.R. flour	1 dessertspoon cornflour
2 egg whites		

Cream butter and sugar, beat in milk gradually, then sift dry ingredients. Add vanilla and fold in stiffly beaten egg whites. Divide mixture and colour half pink, drop spoonful of each colour into bar tin and bake in a moderate oven approx. 45 minutes. Decorate with pink icing.

Orange Bar Cake

Ingredients:

120gm butter	210gm castor sugar	2 x 60gm eggs
210gm s/r flour (no need to sift)	¼ cup orange juice (strained)	fine grated rind of ½ an orange
¼ cup milk.		

Preheat oven to 170 C.

Add all ingredients to mixing bowl, add orange peel & juice last. Beat to combine with mixer, then beat for 3 mins.

Pour mixture into a greased and papered Bar Tin, approx. 22cm x 11cm. Leave paper about 1cm higher on sides to lift cake out.

Cook for approx. 1hr. Let cake cool. Lift out of tin to cool completely.

Ice on top only with orange icing.

Licorice Allsorts Slice (recipe by Robyn Blackstock, Parkes Show)

Ingredients:

250g (8 oz.) crushed Marie biscuits
½ cup coconut
550g (1lb) licorice allsorts, chopped
125g (4 oz.) margarine
1 tablespoon golden syrup
300g (10 oz.) condensed milk

Topping Ingredients:

10 g (1/3 oz.) copha
200g (7 oz.) milk chocolate, melted

Mix crushed biscuits, coconut and licorice allsorts together. In a saucepan add margarine, golden syrup and condensed milk. Pour onto biscuit mixture and mix to combine. Press into a large greased slice tin 20cm x 30cm (8 in x 12in). Pour topping over base and let set in fridge for 15 minutes before cutting into small squares – 4x4 cms.

Topping Method

Combine ingredients in a saucepan on the stove on low heat until melted.

Recipe for Basic Biscuit

Ingredients:

125gm butter, softened	½ cup castor sugar	½ teaspoon vanilla extract
1 egg, at room temperature	150gm (1 cup) plain flour	150gm (1cup) s/r flour
1 tablespoon milk		

Preheat oven to 180°C. Line 2 baking trays with baking paper.

Using an electric mixer, beat butter, sugar and vanilla in a small bowl until pale and creamy. Add egg and mix until well combined. Sift flour over butter mixture. Add milk and stir until just combined.

Using 2 teaspoons of dough at a time, roll dough into balls. Place on baking trays lined with baking paper. Using a lightly-floured fork, flatten biscuits slightly (allow room for spreading).

Bake for 12 to 15 minutes, swapping trays over in oven after 10 minutes, or until light golden. Allow to cool on trays for 5 minutes. Transfer to wire racks to cool completely.

POINTERS FOR SHOW COOKING

- Always read Schedule carefully.
- Show cooking is a lot of fun - if you win a prize, it's a bonus. If you don't win a prize, study the winning entries to see where you went wrong, also talk to the Chief Steward. Good Luck!

Chocolate Fudge – Do not overheat as it grains too much and loses its bright colour.

Coconut Ice – Another sweet you must not overcook as it becomes hard to cut. Most schedules say boiled, not made on cophu. Don't colour the pink too brightly.

French Jellies – Firm and good colour. Try to put two colours together as this much more appealing.

Marshmallows – Should break when twisted twice and be firm to the touch.

Sweets – Make sweets a uniform size. In a collection always name all varieties. Make sweets approximately three to four centimetres in size.

Chutney – Good colour, fruity flavour, mellow taste.

Jams – Good colour and flavour, thick enough that when dropped from spoon will stay "dropped". Should have a nice pearly shine. Cook jam slowly before adding sugar, and boil briskly after sugar has been added. Add lemon juice at start of cooking jam as it brings out the pectin in fruit.

Jellies – Good colour when held up to light, free of any clouding. Best way to prevent this to hang bag of fruit overnight, do not squeeze bag. Make sure the bottle is full enough as when lid is placed on bottle there is no gap between jelly and lid. Also, only stir jelly until sugar dissolves.

Marmalade – Always cut skins finely (without fruit), don't put through a blender. Some recipes give this method, but still not accepted for show work as it gives the jam a cloudy look. If jam is too hot when bottled, fruit will rise from the bottom losing points. When putting a collection of jams in show, unless schedule states "Jam and Marmalades", never use a citrus fruit as they are classed as marmalade. Cook rind till tender before adding sugar. Jams lose colour with age. Bottling jams - same as for jellies.

Relish – Should be boiled to thicken, corn flour or plain flour should not be required. Good colour. Bottles should be uniform size, approx. 500gm. Use bottles with straight sides, neatly labelled and polished free of drips and finger marks. Always pack bottles of jelly, or other bottle work so as not to lean sideways during transport. Always line insides of lids with white cardboard or heavy paper. Most judges prefer no hats.

Biscuits – Bake in a low-sided tray. High-sided trays block out heat causing the bottom of the biscuits to brown before the top. If the mixture is too soft, refrigerate rather than adding flour, which can spoil the texture. When schedule states "plate biscuits", they should be rolled or put through a pusher. Biscuits dropped and pressed with a form are classed as cookies. Texture of biscuits should be fine and crisp. Flavour plays a big part in judging. The flavour should denote what type of biscuit it is. In a collection, name each variety and ensure uniformity.

Boiled Fruit Cake – As this is called a "poor man's cake", it should have only 375gm packet of mixed fruit and No Nuts nice glossy top. A lot of competitors lose points for cleaning out the bowl too much. This part of the mixture has less fruit and this will show, spoiling the appearance of the cake.

Fruit Cake – Flavour should be very pleasing, with fruit distributed evenly. When cut, fruit should have a glossy look. If overcooked, fruit will start to burst. The top should be nice and smooth. This can be achieved by, wetting your hand and patting the top of the cake before cooking.

Scones – Light and fine in texture. This comes about by kneading well. Size should be about five centimetres. For show work, scones should never touch whilst cooking. For pumpkin scones, always strain the pumpkin so that no pieces of pumpkin show in scones when opened. Before bringing scones to a show, rub off any visible flour with a soft cloth. Scones should be evenly cooked and nicely browned top and bottom. Scones should be broken in half, not cut. Texture – scones should flake when thumb is rolled across lightly.

Slice – Should be cut into 5cm squares. Six pieces to a tray unless otherwise stated. Base firm cooked according to recipe, nice even colour. Firm icing, not too wet, no drips over edges. For show work, trim edges to get a nice straight edge before cutting into 5cm squares.

Sultana Cake – Beat well to avoid sugar spots, but don't over beat. For show work, only use 360gm sultanas to a 250gm mixture (check schedule). The cake should be light brown when taken out of the oven.

General – When cooking for shows, forget you own a cake cooler. Turn out on a tea towel, turning often as cooler marks lose points. Always use good quality ingredients at room temperature. One tablespoon of hot water while creaming butter and sugar helps remove sugar spots. When adding flour, don't add it all at once as some flour is drier and you may not need it all. Only add until a good consistency is achieved. A good size for Pikelets is one tablespoon. Always pour your mixture from the point of the spoon to get a good shape. Don't put dates or prunes in rich fruitcake for show work. When icing cakes or patty cakes use few decorations, and keep away from where the judge cuts through the centre of the cake. All entries are cut in half for judging and tasting unless other specified.

2023 FRASER COAST AGRICULTURE SHOW

Maryborough Showgrounds & Equestrian Park
Thursday 25th & Friday 26th MAY 2023
This Entry Form remains the property of the Fraser Coast Agriculture Show Society Inc.

Entrant No:

APPLICATION FOR SECTION ENTRY

Section No: 26	Section Name: COOKERY	
Mr / Mrs / Miss / Ms	First Name:	Surname:
School Student: Prep to Grade 12, <i>please state</i> :		Grade:
Company or Body Corporate/Partnership Name (Provide the ABN where applicable):		
ABN:		
Postal Address:		Postcode:
Phone - Work:	Home:	Mobile:
Fax:	Email:	
DECLARATION BY EXHIBITOR		
This declaration has serious implications for taxation. The Fraser Coast Agriculture Show Society Inc strongly recommends you seek professional advice before completing.		
Are you undertaking this activity as a hobby?	Yes <input type="checkbox"/>	No <input type="checkbox"/>
Is this activity part of a Business Enterprise?	Yes <input type="checkbox"/>	No <input type="checkbox"/>
If Yes, do you have an ABN?	Yes <input type="checkbox"/>	No <input type="checkbox"/>
Are you registered for GST?	Yes <input type="checkbox"/>	No <input type="checkbox"/>
If Yes, what is your ABN?		
CONDITIONS OF ENTRY:		
<p>1. I hereby apply to enter the following Exhibit(s) subject to the terms and conditions set out in the Fraser Coast Agriculture Show Society Rules and Section Conditions (collectively called the "Regulations") for the 2022 Fraser Coast Agriculture Show. I agree to be bound by these Regulations. All cash prizes, sashes, cards & trophies etc. must be claimed within six months from closing date of the show, if not, they will become a donation to the Fraser Coast Agriculture Show Society.</p> <p>2. Application for Entry and the Regulations shall constitute the whole agreement upon which entries are submitted and I agree that all representations and statements not appearing herein or in the Regulations are hereby excluded.</p> <p>3. The Society is at liberty to consider or to refuse this application, in its absolute and unfettered discretion.</p> <p>4. I hereby certify that all particulars relative to entries set out on this form are correct in all details.</p> <p>5. I agree to abide by the Regulations set down by the Fraser Coast Agriculture Show Society Inc. and the COVID Safe Regulations set down by Qld Health.</p>		
..... /	/ 2023
Signature of Exhibitor	Date	
Please refer to the Show Section Schedule for entry dates and other details. Please complete both pages of this form.		

2023 FRASER COAST AGRICULTURE SHOW

Maryborough Showgrounds & Equestrian Park
Thursday 25th & Friday 26th MAY 2023

ENTRY FEES ARE GST INCLUSIVE AND MUST BE PAID BY CASH OR CHEQUE)

Entrant No:

Section No: 26		Section Name: COOKERY		COLLECT THROW OUT (Please circle)	
Mr / Mrs / Miss / Ms		First Name:	Surname:		
School Student: Prep to Grade 12, <i>please state:</i>					Grade:
Class No.	Exhibitor Entry No. <small>(Stewards use only)</small>	No. of Entries per Class	Class Title / Description		Entry Fee (\$)
TOTAL ENTRY FEES					\$